

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

1. (currently amended) A gelly edible product ~~containing~~ comprising a starchy vegetable material, ~~characterised in that~~ wherein at least 50% of the vegetable material's cells are broken and the amylose of the starchy vegetable material is dispersed into ~~under 10 µm~~ amylose particles under 10 µm in size within the amylopectin of the starchy vegetable material, the product having a water content of at least 60 % by weight, and the amount of starch derived from the vegetable material being from 2 to 70 % by weight of the dry substance of the product.
2. (currently amended) A product as defined in claim 1, ~~characterised in that~~ wherein the amylose particles have a size in the range from 0.0005 to 5 µm, ~~preferably from 0.005 to 1 µm.~~
3. (currently amended) A product as defined in claim 1 ~~or 2~~, ~~characterised in that~~ wherein the vegetable material comprises corn, vegetables, greens, or mixtures of ~~these~~ thereof.
4. (currently amended) A product as defined in ~~any of the preceding claims~~ claim 1, ~~characterised in that~~ wherein the vegetable material comprises tuberos roots, ~~preferably~~ potatoes.
5. (currently amended) A product as defined in claim 4, ~~characterised in that~~ wherein the vegetable material comprises the entire cell mass of tuberos roots, ~~preferably peeled~~ potatoes.

6. (currently amended) A product as defined in ~~any of the preceding claims~~ claim 1, ~~characterised in~~ having a water content of at least 70 % by weight.
7. (currently amended) A product as defined in ~~any of the preceding claims~~ claim 1, ~~characterised in~~ comprising additionally one or more components selected from the following groups: spices or other flavouring agents, colouring agents, structure-modifying agents, preservatives, nutrients, and health-promoting components.
8. (currently amended) A product as defined in ~~any of the preceding claims~~ claim 1, ~~characterised in~~ having the form of a pudding, a puree, or a soup.
9. (currently amended) A process for preparing a gelly edible product containing starchy vegetable material, the amount of starch derived from the vegetable material being from 2 to 70 % by weight of the dry substance of the product, ~~characterised in~~ comprising the following steps:
- a) heating a vegetable material at a temperature of at least 100 °C under pressure in an aqueous medium, followed by
 - b) rapid cooling of the heated product by a pressure drop of at least 100 kPa, whereby at least 50% of the vegetable material cells are broken and the amylose of the starchy vegetable material is dispersed into ~~under 10 µm~~ amylose particles under 10 µm in size within the amylopectin of the starchy vegetable material, yielding a product having a water content of at least 60 % by weight.
10. (currently amended) A process as defined in claim 9, ~~characterised in that~~ wherein the pressure is decreased in the cooling step b) by at least 200 kPa, ~~preferably at least 300 kPa, more preferably at least 500 kPa.~~

11. (currently amended) A process as defined in claim 9 or 10, **characterised in that** wherein in the heating step a), the pressure is 200 to 1,500 kPa, ~~preferably 300 to 1,000 kPa, more preferably 500 to 700 kPa.~~
12. (currently amended) A process as defined in ~~any of claims 9 to 11,~~ **characterised in that** wherein in the heating step a), the temperature is in the range from 120 to 200 °C, ~~preferably from 130 to 180 °C, more preferably from 140 to 160 °C.~~
13. (currently amended) A process as defined in ~~any of claims 9 to 12,~~ **characterised in that** wherein the pressure is decreased in the cooling step b) to a pressure of 10 to 300 kPa, ~~preferably 10 to 100 kPa, more preferably 10 to 80 kPa, most preferably 15 to 25 kPa.~~
14. (currently amended) A process as defined in ~~any of claims 9 to 13,~~ **characterised in that** wherein the temperature is decreased in the cooling step b) to a temperature of 40 to 120 °C, ~~preferably 40 to 100 °C, more preferably 40 to 80 °C, most preferably 60 to 65 °C.~~
15. (currently amended) A process as defined in ~~any of claims 9 to 14,~~ **characterised in that** wherein the pressure is decreased in the cooling step b) by ~~conducting~~ leading the heated product to a space under vacuum.
16. (currently amended) A process as defined in ~~any of claims 9 to 15,~~ **characterised in that** wherein the heating is rapidly performed in the heating step a), ~~preferably by means of hot water steam.~~
17. (currently amended) A process as defined in ~~any of claims 9 to 16,~~ **characterised in that** wherein the heating step a) has a duration of 1 to 60 s, ~~preferably 2 to 10 s.~~
18. (currently amended) A process as defined in ~~any of claims 9 to 17,~~ **characterised in that the** wherein said vegetable material is matured before the heating step a).

19. (currently amended) A process as defined in ~~any of claims 9 to 18~~, ~~characterised in that wherein~~ water is added to the vegetable material before the heating step a).
20. (currently amended) A process as defined in ~~any of claims 9 to 19~~, ~~characterised in that wherein~~ flavouring and/or colouring agents are added to the vegetable material before the heating step a).
21. (currently amended) A process as defined in ~~any of claims 9 to 20~~, ~~characterised in that wherein~~ after the cooling step b), additional additives are optionally added to the product, and if necessary, the product is further cooled in order to form a product.
22. (currently amended) A process as defined in ~~any of claims 9 to 21~~, ~~characterised in that wherein~~ the edible product is packaged before gelification to form a product that can be spooned up.
23. (currently amended) An edible product, ~~characterised in being prepared with~~ by the process defined in ~~any of claims 9 to 22~~.
24. (new) A product as defined in claim 2, wherein the amylose particles have a size in the range from 0.005 to 1 μm .
25. (new) A product as defined in claim 4, wherein the vegetable material comprises potatoes.
26. (new) A product as defined in claim 5, wherein the vegetable material comprises the entire cell mass of peeled potatoes.
27. (new) A process as defined in claim 9, wherein the pressure is decreased in the cooling step b) by at least 300 kPa.
28. (new) A process as defined in claim 9, wherein the pressure is decreased in the cooling step b) by at least 500 kPa.

29. (new) A process as defined in claim 9, wherein in the heating step a), the pressure is 300 to 1,000 kPa.
30. (new) A process as defined in claim 9, wherein in the heating step a), the pressure is 500 to 700 kPa.
31. (new) A process as defined in claim 9, wherein in the heating step a), the temperature is in the range from 130 to 180 °C.
32. (new) A process as defined in claim 9, wherein in the heating step a), the temperature is in the range from 140 to 160 °C.
33. (new) A process as defined in claim 9, wherein the pressure is decreased in the cooling step b) to a pressure of 10 to 100 kPa.
34. (new) A process as defined in claim 9, wherein the pressure is decreased in the cooling step b) to a pressure of 10 to 80 kPa.
35. (new) A process as defined in claim 9, wherein the pressure is decreased in the cooling step b) to a pressure of 15 to 25 kPa.
36. (new) A process as defined in claim 9, wherein the temperature is decreased in the cooling step b) to a temperature of 40 to 100 °C.
37. (new) A process as defined in claim 9, wherein the temperature is decreased in the cooling step b) to a temperature of 40 to 80 °C.
38. (new) A process as defined in claim 9, wherein the temperature is decreased in the cooling step b) to a temperature of preferably 60 to 65 °C.
39. (new) A process as defined in claim 9, wherein the heating is rapidly performed in the heating step a) by means of hot water steam.

40. (new) A process as defined in claim 9, wherein the heating step a) has a duration of 2 to 10 s.